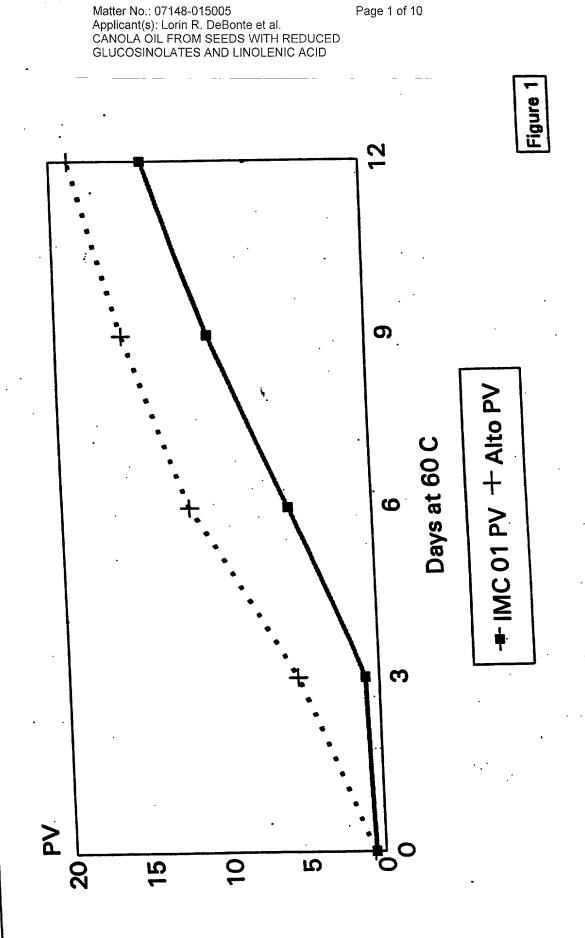
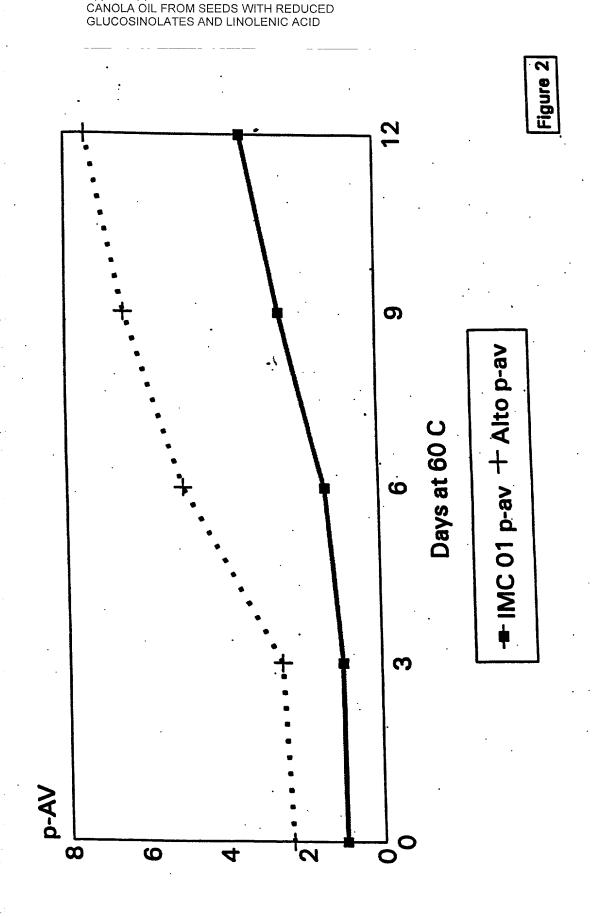
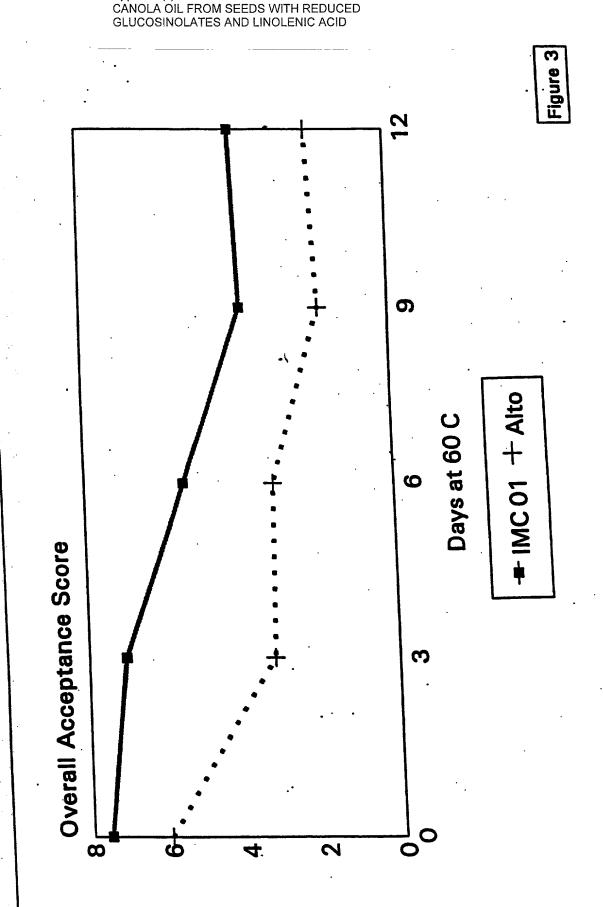
Oxidative Stability by Accelerated Aging Peroxide Value IMC 01 vs Alto



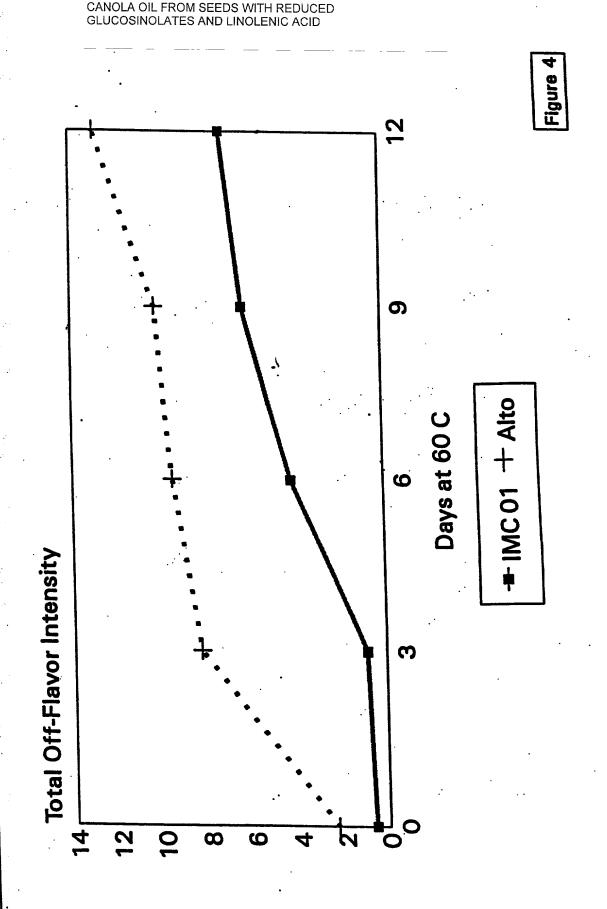
Oxidative Stability by Accelerated Aging para-Anisidine Value IMC 01 vs Alto



Overall Acceptance Scores IMC 01 vs Alto Flavor Stability by Accelerated Aging



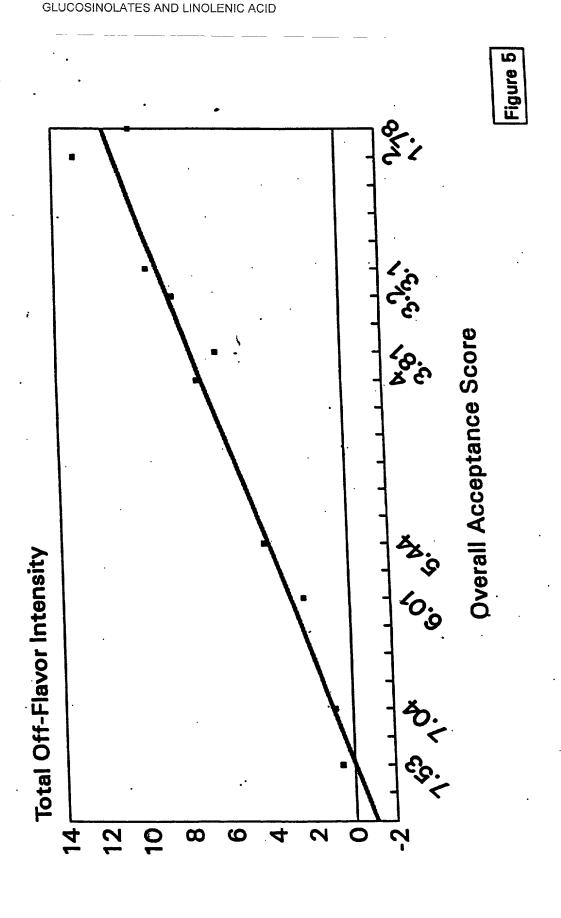
Flavor Stability by Accelerated Aging Off-Flavor Intensity IMC 01 vs Alto



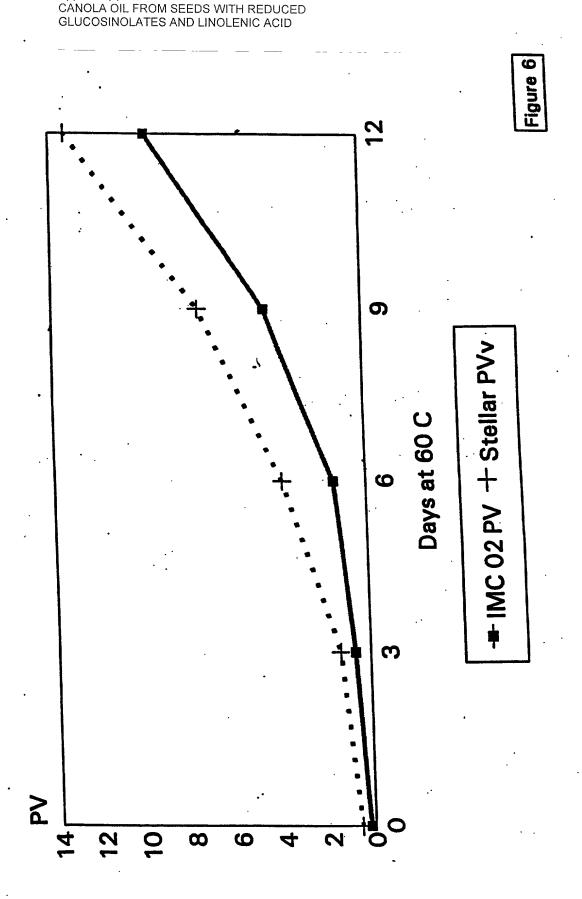
Applicant(s): Lorin R. DeBonte et al.

CANOLA OIL FROM SEEDS WITH REDUCED

Overall Acceptance Score vs Off-Flavor Intensity IMC and Alto Flavor Stability Test R-squared = -0.9485



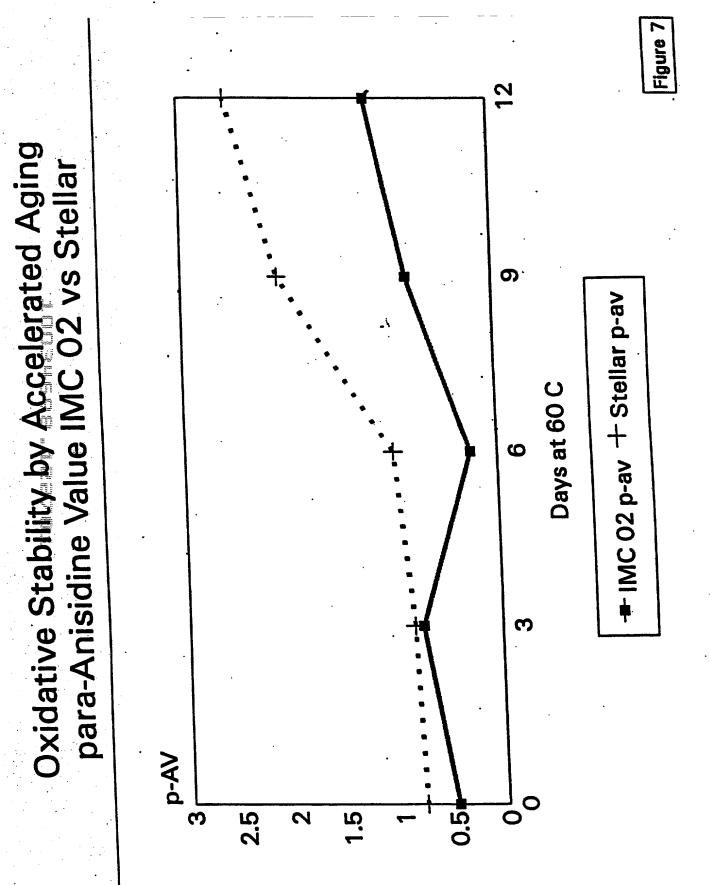
Oxidative Stability by Accelerated Aging Peroxide Value IMC 02 vs Stellar



Matter No.: 07148-015005 Applicant(s): Lorin R. DeBonte et al.

CANOLA OIL FROM SEEDS WITH REDUCED

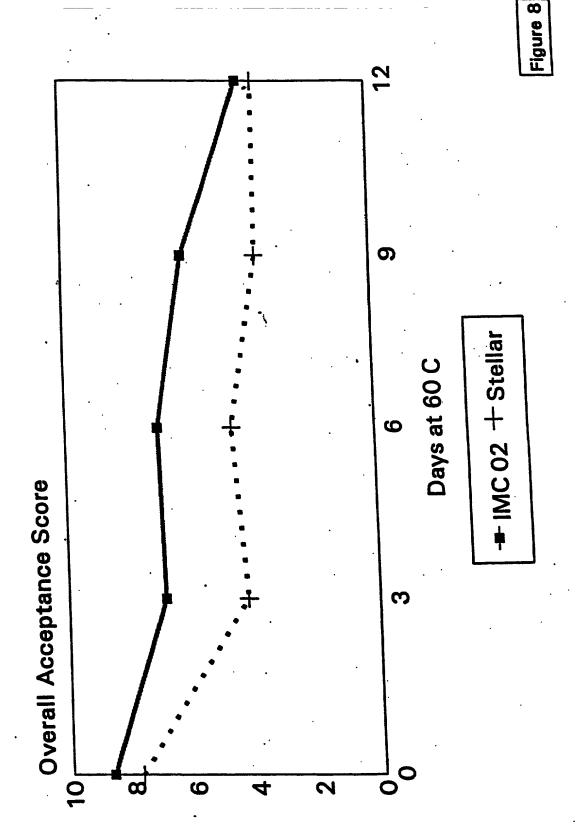
GLUCOSINOLATES AND LINOLENIC ACID



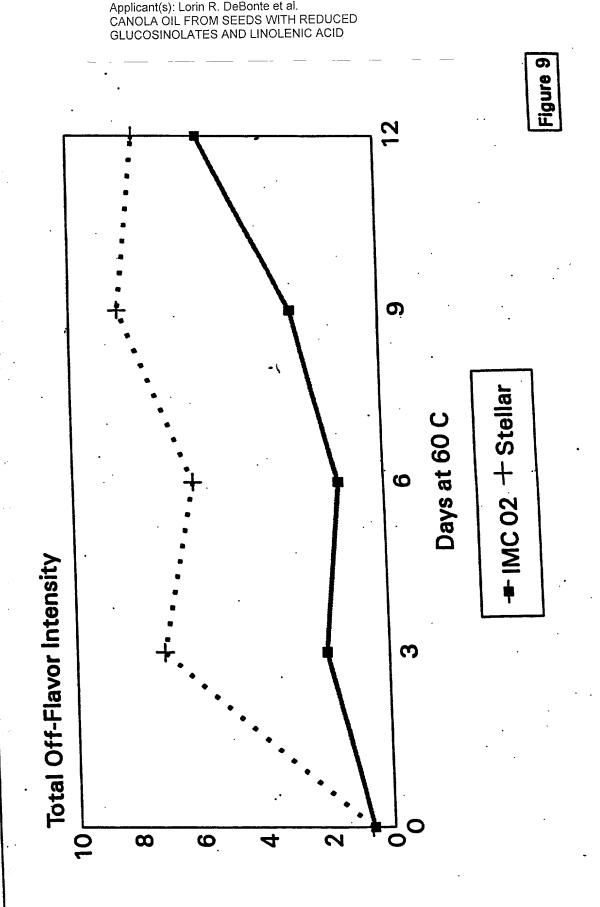
Matter No.: 07148-015005 GLUCOSINOLATES AND LINOLENIC ACID

Flavor Stability by Accelerated Aging Overall Acceptance IMC 02 vs Stellar

Applicant(s): Lorin R. DeBonte et al. CANOLA OIL FROM SEEDS WITH REDUCED



Flavor Stability by Accelerated Aging Off-Flavor Intensity IMC 02 vs Stellar



Matter No.: 07148-015005

Matter No.: 07148-015005
Applicant(s): Lorin R. DeBonte et al.
CANOLA OIL FROM SEEDS WITH REDUCED
GLUCOSINOLATES AND LINOLENIC ACID



